PHS–4006
REV. 1–65

INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS

Permit No. _____
Type CAF. NSD _____

CITY, COUNTY OR DISTRICT	NAME OF ESTABLISHMENT	ADDRESS	OWNER OR OPERATOR
M.H.D.	ST. CASIMIR SCHOOL	UNION ST.	MRS. MC CLOSKEY

Sir: Based on an inspection this day, the items marked below identify the violation in operation or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the health authority. Failure to comply with this notice may result in immediate suspension of your permit (or downgrading of the establishment).* An opportunity for an appeal will be provided if a written request for a hearing is filed with the health authority within the period of time established in this notice for the correction of violations.

SECTION B. Food

Item		Specify:	Bakery products	Poultry and poultry products	Meat and meat products	Frozen desserts	Shellfish	Milk and milk products	Demerit points
	1. FOOD SUPPLIES								
1	Approved source								6
2	Wholesome—not adulterated								6
3	Not misbranded								2
4	Original container; properly identified								2
5	Approved dispenser								
6	Fluid milk and fluid milk products pasteurized								6
7	Low-acid and non-acid foods commercially canned								6

Item		Preparation	Storage	Display	Service	Transportation	Demerit points
	2. FOOD PROTECTION						
8	Protected from contamination STOVE				X		(4)
9	Adequate facilities for maintaining food at hot or cold temperatures						2
10	Suitable thermometers properly located MILK & CHEST						(2)
11	Perishable food at proper temperature						2
12	Potentially hazardous food at 45° F. or below, or 140° F. or above as required						6
13	Frozen food kept frozen; properly thawed						2
14	Handling of food minimized by use of suitable utensils						4
15	Hollandaise sauce of fresh ingredients; discarded after three hours						6
16	Food cooked to proper temperature						6
17	Fruits and vegetables washed thoroughly						2
18	Containers of food stored off floor on clean surfaces						2
19	No wet storage of packaged food						2
20	Display cases, counter protector devices or cabinets of approved type						2
21	Frozen dessert dippers properly stored						2
22	Sugar in closed dispensers or individual packages						2
23	Unwrapped and potentially hazardous food not re-served						4
24	Poisonous and toxic materials properly identified, colored, stored and used; poisonous polishes not present						6
25	Bactericides, cleaning and other compounds properly stored and non-toxic in use dilutions						

SECTION C. Personnel

Item		Demerit points
	1. HEALTH AND DISEASE CONTROL	
26	Persons with boils, infected wounds, respiratory infections or other communicable disease properly restricted	6
27	Known or suspected communicable disease cases reported to health authority	6
	2. CLEANLINESS	
28	Hands washed and clean	6
29	Clean outer garments; proper hair restraints used	2
30	Good hygienic practices	4

SECTION D. Food Equipment and Utensils

1. SANITARY DESIGN, CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS

Item		Good repair; no cracks	No chips, pits or open seams	Cleanable; smooth	Approved material	No corrosion	Proper construction	Accessible for cleaning and inspection	Demerit points
31	Food-contact surfaces of equipment								2
32	Utensils			X	X				(2)
33	Non-food-contact surfaces of equipment		X						(2)
34	Single-service articles of non-toxic materials								2
35	Equipment properly installed								2
36	Existing equipment capable of being cleaned, non-toxic, properly installed, and in good repair								2

SECTION D. Food Equipment and Utensils (Continued)

Item		Demerit points
	2. CLEANLINESS OF EQUIPMENT AND UTENSILS	
37	Tableware clean to sight and touch	4
38	Kitchenware and food-contact surfaces of equipment clean to sight and touch O.K.	
39	Grills and similar cooking devices cleaned daily	
40	Non-food-contact surfaces of equipment kept clean O.K.	2
41	Detergents and abrasives rinsed off food-contact surfaces	2
42	Clean wiping cloths used; use properly restricted	2
43	Utensils and equipment pre-flushed, scraped or soaked	2
44	Tableware sanitized X	(4)
45	Kitchenware and food-contact surfaces of equipment used for potentially hazardous food sanitized X	
46	Facilities for washing and sanitizing equipment and utensils approved, adequate, properly constructed, maintained and operated 3 COMPARTMENT SINK REQUIRED	(4)
47	Wash and sanitizing water clean	2
48	Wash water at proper temperature	
49	Dish tables and drain boards provided, properly located and constructed	(2)
50	Adequate and suitable detergents used	2
51	Approved thermometers provided and used	2
52	Suitable dish baskets provided	
53	Proper gauge cocks provided	
54	Cleaned and cleaned and sanitized utensils and equipment properly stored and handled; utensils air-dried SPOONS-ONE WAY ONLY	(2)
55	Suitable facilities and areas provided for storing utensils and equipment	2
56	Single-service articles properly stored, dispensed and handled	2
57	Single-service articles used only once	6
58	Single-service articles used when approved washing and sanitizing facilities are not provided	

SECTION E. Sanitary Facilities and Controls

Item		Demerit points
	1. WATER SUPPLY	
59	From approved source; adequate; safe quality	6
60	Hot and cold running water provided	4
61	Transported water handled, stored; dispensed in a sanitary manner	6
62	Ice from approved source; made from potable water	6
63	Ice machines and facilities properly located, installed and maintained	2
64	Ice and ice handling utensils properly handled and stored; block ice rinsed.	2
65	Ice-contact surfaces approved; proper material and construction	
	2. SEWAGE DISPOSAL	
66	Into public sewer, ~~or approved private facilities~~	6
	3. PLUMBING	
67	Properly sized, installed and maintained	2
68	Non-potable water piping identified	1
69	No cross connections	6
70	No back siphonage possible	
71	Equipment properly drained	2
	4. TOILET FACILITIES	
72	Adequate, conveniently located, and accessible; properly designed and installed	6
73	Toilet rooms completely enclosed, and equipped with self-closing, tight-fitting doors; doors kept closed	2
74	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors	2
75	Toilet tissue and proper waste receptacles provided; waste receptacles emptied as necessary	2
	5. HAND-WASHING FACILITIES	
76	Lavatories provided, adequate, properly located and installed	6
77	Provided with hot and cold or tempered running water through proper fixtures HAND WASH SINK	(4)
78	Suitable hand cleanser and sanitary towels or approved hand-drying devices provided AT SINK	(2)

SECTION E. Sanitary Facilities and Controls (Continued)

Item		Demerit points
	5. HAND-WASHING FACILITIES	
79	Waste receptacles provided for disposable towels	2
80	Lavatory facilities clean and in good repair	2
	6. GARBAGE AND RUBBISH DISPOSAL	
81	Stored in approved containers; adequate in number	2
82	Containers cleaned when empty; brushes provided	2
83	When not in continuous use, covered with tight-fitting lids, or in protective storage inaccessible to vermin	2
84	Storage areas adequate; clean; no nuisances; proper facilities provided	2
85	Disposed of in an approved manner, at an approved frequency	2
86	Garbage rooms or enclosures properly constructed; outside storage at proper height above ground or on concrete slab	2
87	Food waste grinders and incinerators properly installed, constructed and operated; incinerators areas clean	2
	7. VERMIN CONTROL	
88	Presence of rodents, flies, roaches and vermin minimized	4
89	Outer openings protected against flying insects as required; rodent-proofed	2
90	Harborage and feeding of vermin prevented	2

SECTION F. Other Facilities

Item		Demerit points
	1. FLOORS, WALLS AND CEILINGS	
91	Floors kept clean; no sawdust used	2
92	Floors easily cleanable construction, in good repair, smooth, non-absorbent; carpeting in good repair	1
93	Floor graded and floor drains, as required	2
94	Exterior walking and driving surfaces clean; drained	2
95	Exterior walking and driving surfaces properly surfaced	1
96	Mats and duck boards cleanable, removable and clean	2
97	Floors and wall junctures properly constructed	(2)
98	Walls, ceilings and attached equipment clean EXPOSED PIPING-OVERSINK	(2)
99	Walls and ceilings properly constructed and in good repair; coverings properly attached	1
100	Walls of light color; washable to level of splash	2
	2. LIGHTING	
101	20 foot-candles of light on working surfaces	2
102	10 foot-candles of light on food equipment, utensil-washing, hand-washing areas and toilet rooms	
103	5 foot-candles of light 30" from floor in all other areas	
104	Artificial light sources as required	2
	3. VENTILATION	
105	Rooms reasonably free from steam, condensation, smoke, etc.	2
106	Rooms and equipment vented to outside as required	2
107	Hoods properly designed; filters removable	2
108	Intake air ducts properly designed and maintained	1
109	Systems comply with fire prevention requirements; no nuisance created	2
	4. DRESSING ROOMS AND LOCKERS	
110	Dressing rooms or areas as required; properly located	1
111	Adequate lockers or other suitable facilities	1
112	Dressing rooms, areas and lockers kept clean	2
	5. HOUSEKEEPING	
113	Establishment and property clean, and free of litter	2
114	No operations in living or sleeping quarters	2
115	Floors and walls cleaned after closing or between meals by dustless methods	2
116	Laundered clothes and napkins stored in clean place	2
117	Soiled linen and clothing stored in proper containers	1
118	No live birds or animals other than guide dogs	2

*Applicable only where grading form of ordinance is in effect.

DEMERIT SCORE OF THE ESTABLISHMENT 32 Date 10/16/69 Health Authority George R. Horton

REMARKS: (Use Reverse Side)

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Washington, D.C., 20402

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Manchester Health Department
1528 Elm Street
Manchester, NH 03101
Tel:(603)624-6466 / Fax (603)628-6004
Web Site: http://www.ManchesterNH.gov/health

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. PT0000435 Owner Name: St. Hedwig's Church Date: 04/06/2018 Time: 9:30 am

Establishment Name: St. Casimir School Class of Business: V-School (Prep)

Establishment Location: 456 Union St Manchester, NH Hillsborough County

Type of Water Supply: Municipal Sewage Disposal: Municipal

Permit Posted: YES Non-smoking Section: YES Certified Food Handler: ____

Purpose: ☒ Routine ☐ Follow-up ☐ New ☐ Complaint / Special Investigation ☐ Other

*** Critical items requiring immediate attention. Debit points indicate non-compliance. (x) indicates specific violation.**

Item	Debit Points	Description
Sources of Food		
*1		Sound Condition__No Spoilage__ Unapproved Source__
Food Protection		
2		Original Container__ Properly Labeled__ Menu Advisory__ Dating__
*3		Potentially Hazardous Food Meets Temp. Requirements During Cold Holding__Hot Holding __Cooking__Cooling__Reheating__ Meets Time Temp Requirement__
*4		Facilities to Maintain Product Temp__
5		Thermometers Provided __ Conspicuous __Accurate__
6		Potentially Hazardous Food Properly Thawed__
*7		Unwrapped & Potentially Hazardous Food Not Re-served__Cross Contamination__
8		Food Protection During Storage__ Preparation__ Display__ Service__ Transportation__
9		Handling of Food (Ice) Minimized __
10		In-use Food (Ice) Dispensing Utensils Properly Stored__
Personnel		
*11		Personnel with Infections Restricted__
*12		Hands Washed & Clean__Good Hygenic Practices__Bare Hand Contact of RTE Foods__
13		Clean Clothes__Hair Restraints__
Food Equipment & Utensils		
14		Food (Ice) Contact Surfaces Design__ Construction__Maintenance__Installation__ Location__
15		Non-Food Contact Surfaces Design__ Construction__Maintenance__Installation__ Location__
16	2	Dishwashing Facilities Design X Location__ Construction__Maintenance__Installation__ Operation__ Dishwasher Alarm __
17		Accurate Thermometers__Chemical Test Kits Provided__Gauge Cock (1/4" IPS Valve)__
18		Single-Service Articles Stored__Dispensed__ Used__
19		No Re-use of Single-Service Articles__

Item	Debit Points	Description
Food Equip. & Utensils: Cleanliness		
20		Pre-flushed__Scrapped__Soaked__
21		Wash & Rinse Water:Clean__Proper Temperature__
*22		Sanitization Rinse: Clean__ ProperTemperature__Concentration__ Exposure Time__Equipment & Utensils Sanitized__
23		Wiping Cloths Clean__Not Used on Tableware__Stored Properly__
24		Food Contact Surfaces of Equipment & Utensils Clean__ Ice Machine__Tableware__Dispensers__ Cooking Utensils__Slicers__Can Opener__Worktable__Cooking Equipment__Mixers__Grinders__ Cutting Board__Food Containers__ Microwave__Other Equipment__ 24
25		Non-food Contact Surfaces of Equipment & Utensils Clean__ ---------- Equipment__Refrigerators & Racks__ Dishwashing Equipment__Shelving__ Kitchenware__Ventilation & Exhaust Equipment__ __6
26		Storage__Handling__Drying__of Clean Equipment & Utensils
Water System		
*27		Water Source Safe__Hot & Cold Under Pressure__Sample Taken__
Sewage Disposal		
*28		Sewage & Water Disposal__
Plumbing		
29		Installation__Maintenance__
*30		Cross-connection__Backflow__Back Siphonage
Toilet & Handwashing Facilities		
*31		Number__Convenient__Accesible__ Design__Installation__Functioning__
32		Toilet Rooms Enclosed__Self Closing Doors__Fixtures in Good Repair__ Clean__Dispensed Hand Cleanser__ Dispensed Sanitary Towels/Hand Drying Device Provided__Proper Waste Receptacles__ Hand Wash Sign__

Item	Debit Points	Description
Garbage & Refuse Disposal		
33		Containers or Receptacles Covered__ Adequate Number__Insect/Rodent Proof__Clean__
34		Outside Storage Area Enclosures Properly Constructed__Clean__ Controlled Incineration__
Insect, Rodent & Animal Control		
*35		Insects/Rodents ___ Outer Openings Protected__ No Birds, Turtles or Other Animals__
Floors, Walls & Ceilings		
36		Floors: Construction__Drained__Clean__ Good Repair__Covering__Installation__ Dustless Cleaning Methods__
37		Walls,Ceilings,Attached Equipment: Construction__Clean__GoodRepair__ Surfaces__DustlessCleaningMethods__
Lighting		
38		Lighting Provided as Required __ Accurate __Fixtures Shielded
Ventilation		
39		Rooms & Equipment Vented as Required__
Dressing Rooms		
40		Rooms Clean__Lockers Provided__ Facilities Clean__Located__
Miscellaneous		
*41		Necessary Toxic Items Properly Stored__Labeled__Used__
42		Premises Maintained__Free of Litter & Unnecessary Articles__Cleaning & Maintenance Equipment Properly Stored__Authorized Personnel__
43		Complete Separation from Living & Sleeping Quarters__Laundry__
44		Clean__Soiled__Linen Properly Stored__

Total Debit Points 2
Rating Score 98
(Cleaning Points From Item 24 & 25) 0

98

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Purpose: ☒ Routine ☐ Follow-up ☐ New ☐ Complaint / Special Investigation ☐ Other

Notice: This inspection found the following violation(s) of a critical item(s) listed. In accordance with Section 117.30 of the City of Manchester Code of Ordinances, violation(s) must be corrected within the comply by date(s) listed below. Failure to do so may result in the issuance of a citation (ticket).

Non-Critical - shall be corrected by next routine inspection.

16-DISHWASHING DESIGN

The dishwashing area shall consist of a 3 bay sink with 2 drainboards, or a drain board and an overhead drying rack/dishcart. A mechanical dishwasher shall be installed in addition to the 3 bay sink, not in place of. He-P 2308

Violation Comments: Upon change of ownership or remodel, install a 3 bay sink to comply with current food code regulations. Currently a 2 bay sink and 2 commercial dishwashers in place.

Inspected by: Karen Sutkus, EHS BS Title: Environmental Health Specialist I

Signature: Tracy Rodlin

HEALTH DEPARTMENT

CITY OF MANCHESTER

LICENSE TO OPERATE
A FOOD SERVICE ESTABLISHMENT

Lic. No. 414

for year ending April 30, 19 71

St. Casimir's School
NAME OF ESTABLISHMENT

456 Union Street
ADDRESS

Mrs. Genevieve McLoskey
OPERATOR

Manager
TITLE (OWNER, MGR., ETC.)

William L. Arnold
HEALTH OFFICER

This license must be posted and may be suspended or revoked in accordance with the provisions of the City of Manchester Ordinance relating to the Licensing of Food-Service Establishments (Passed April, 1969)

NEW HAMPSHIRE
DEPARTMENT OF EDUCATION

This is to certify that

Genieve Mc Loskey

has satisfactorily completed a State Department of Education Course in

Food Service Management

consisting of 15 class hours of instruction.

George A. Russell
Instructor

JUN 21 1972
Date

Newell J. Paire
Commissioner of Education

HEALTH DEPARTMENT

CITY OF MANCHESTER, NH

License for: FOOD ESTABLISHMENT

License #: PT0000435 Expiration Date: September 30, 2018 License Type: V-School (Prep)

Name of Establishment: St. Casimir School

Address: 456 Union St

Owner: St. Hedwig's Church

Mary Radlinski

MANAGER

Timothy M Soucy

HEALTH OFFICER

This license must be posted and may be suspended or revoked in accordance with the provisions of the City of Manchester Ordinance relating to the Licensing of Food-Service Establishments (Passed April, 1969). This license is not transferable from one person to another person or place.